

Pumpkin Roll

Combine and beat in a mixing bowl until thick:

3 large eggs
1 cup granulated sugar

(then beat in)

2/3 cup Libby's pure pumpkin
1 tsp. fresh lemon juice

In a bowl combine together and mix well : (then stir into the wet mixture)

3/4 cup Flour
1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp. ground cinnamon
1 tsp. pumpkin pie spice

1/4 tsp. salt

Preheat oven to 375 degrees..Grease the
pan...place wax paper in pan
.... grease the wax paper.... then flour it....
15x10 jelly roll pan or
heavy duty cookie sheet (from smart & final
) ..

Pour evenly your pumpkin mixture into the
pan and then tap on the counter
to remove air pockets...sprinkle the top with
1 cup finely crushed walnuts..

Bake for 13 to 15 minutes or until the top of
the cake springs back when
touched...Immediately loosen sides of pan
with a butter knife
and turn cake into a prepared towel...
Carefully peel off the wax paper and roll up
cake and towel together
starting at the narrow end...Cool on wire
rack...

(To prepare the towel ..I use sackcloth towels (walmart) for my pumpkin rolls..you can use any kitchen towel and dust with powdered sugar..)

Filling:

1 8oz creme cheese, softened
6 tablespoons real butter, softened
1 teaspoon vanilla
1 cup powdered sugar, softened

Beat creme cheese, powdered sugar, butter and vanilla in a small mixer bowl... Spread cream cheese mixture over cake..Re-roll cake..Wrap in plastic wrap and refrigerate at least 1 hour...Sprinkle with powdered sugar before serving..If desired...

Pumpkin rolls freeze well..So you can make

a few and save until
you are ready to use them...